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Cap. 2

Homemade Jams and Jellies

CURRENT SERIAL RECORD

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DEPARTMENT OF AGRICULTURE

Jams and jellies may be made with added powdered or liquid pectin or without pectin, depending on the natural jelling quality of the fruit. The pictures shown here illustrate the three methods used by home economists of the U. S. Department of Agriculture in developing instructions for making a variety of jellied fruit products, found in Home and Garden Bulletin No. 56, How to Make Jellies, Jams, and Preserves at Home. Single copies of the bulletin are free on request from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

PEACH JAM

... made with powdered pectin



10061D

10061D - Select fully ripe peaches - about 3 pounds for a batch of jam. Remove stems; peel and pit.

10060D - Crush or chop the peaches. Then measure 3-3/4 cups of the crushed fruit into a large kettle.

9955D - Add a package of powdered pectin and 1/4 cup of lemon juice. Stir until the pectin is dissolved. Place on high heat and, stirring constantly, bring quickly to a full boil. Stir in 5 cups of sugar, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly.



10060D



9955D



78446B



9956D

78446B - Remove jam from heat. Skim and stir alternately for 5 minutes to help prevent floating fruit.

9956D - Pour the jam into hot glasses to $\frac{1}{2}$ inch from top. Cover at once with a $\frac{1}{8}$ inch layer of hot paraffin. Cool glasses, then cover with metal lids; label and store in a cool, dry place.

PLUM JELLY ... made with liquid pectin

1. - 78504B - Use fully ripe plums. About $4\frac{1}{2}$ pounds of fruit will make about 11 six-ounce glasses of jelly. Wash and cut plums; do not peel or pit. Then crush fruit, add $\frac{1}{2}$ cup of water, cover and bring to boil on high heat. Reduce heat and simmer for 10 minutes. Place cooked fruit into damp jelly bag to extract juice. Then strain through double thickness of cheesecloth.

2. DN - 1031 - Add sugar to juice in large kettle ($7\frac{1}{2}$ cups sugar to 4 cups of juice). Place on high heat and, stirring constantly, bring quickly to a full rolling boil.



78504B



DN-1031



78434B

3. - 78434B - Pour $\frac{1}{2}$ bottle of liquid pectin into kettle of boiling juice and bring again to a full rolling boil. Boil hard for 1 minute.



78435B

4. - 78435B - Remove from heat; skim off foam quickly. If the jelly starts to "set" in the kettle, the gel breaks when poured and will not gel properly.

5. - 78506B - Pour jelly immediately into hot glasses to $\frac{1}{2}$ inch of top; cover with $\frac{1}{8}$ inch layer of paraffin.

6. - DN - 1030 - After cooling, cover with metal lid, label, and store in a cool dry place.



78506B

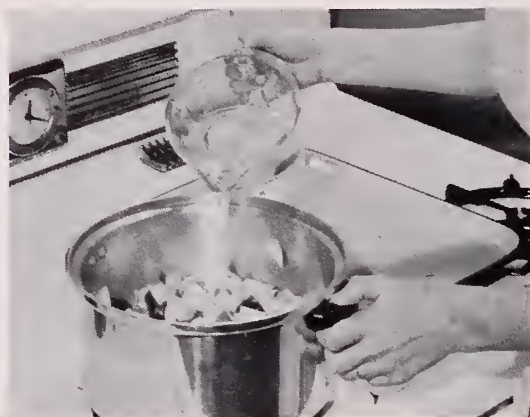


DN- 1030

APPLE JELLY ... made without pectin



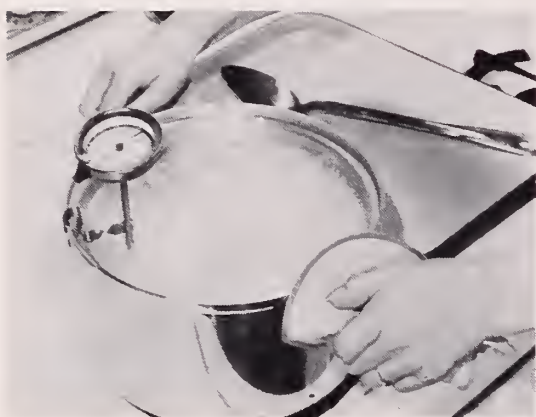
9953D



78437B



9954D



78439B



78440B



10062D

- 9953D - Use tart, firm apples. After sorting and washing, remove stems and blossom ends and cut apples into small pieces. Do not pare or core. It takes about 3 pounds of apples to make 4 to 5 six-ounce glasses.
- 78437B - Add 1 cup of water per pound of apples. Cover and bring fruit to boil on high heat; reduce heat and simmer until apples are tender, about 20 to 25 minutes, depending on the firmness or ripeness of fruit.
- 9954D - Pour cooked apples into a jelly bag. Let juice drip or press it through. Then strain juice through 2 thicknesses of damp cheesecloth to clarify it. Measure 4 cups of apple juice into a large kettle. Add 2 tablespoons of lemon juice and 3 cups of sugar, stir to dissolve the sugar.
- 78439B - Place on high heat and boil rapidly to 8° F above the boiling point of water, or until jelly mixture sheets from a spoon.
- 78440B - After skimming off foam, pour jelly immediately into hot glasses to ½ inch of top and cover with a 1/8 inch layer of paraffin. If all-purpose jars with two-piece metal screw top lids are used, as shown here, fill to top; wipe rims of jars.
- 10062D - Place clean, hot metal lid on jar. Screw metal band on firmly. Cool jars, label, store.